HOME AND SOCIETY.

THINGS PEOPLE WANT TO KNOW.

"Only fancy, girls! Mildred is going to marry e Western man that nobody ever heard of!" exclaimed a griend of the young lady in question, bursting in upon little group who were discussing "wafers" and loasted muffins around a cosey tea-table.

What is his name?" she rattled on. "I'm sure I to not know; we have called him Mr. Keokuk, Iowa, ever since I heard he was going to the house, and I really have not an idea what his other name is." "Of course he is rich," interpolated one of her audi-

snce, as the girl paused to take breath. "Oh, without doubt," rejoined the latter. "All Westerners are rich," she went on vaguely, "besides, I ow Mildred well enough to feel sure that even if she is foolish enough to marry out of her world, she would

see that she had at least the flesh-pots of Egypt." Now the truth was that, notwithstanding the surmises of her friends, Mildred had fallen helplessly and entirely in love wih an "ineligible." Not only was her over from the unknown West, but he was only a clerk with an extremely limited salary, connected with sather an obscure railroad. How he had ever dared to sk the petted beauty of two seasons to share his liumble fortunes deponeth sayeth not; but the deed had been done, and the die was cast, and she had made up her mind that his love was more to her than society and prestige and fashion and all that she had been esteem as the good and desirable things of life Still there remained a good deal of the old leaven, and she could not bear to have her friends know that she going to Chicago (for he had just been promoted and assigned to that city) to live in a tiny house with

"I am going to do it," she said to her aunt with whom she lived, in a home where she had been sur rounded with advantages and luxuries; "but there is no need of every one knowing how poor we will be Henry being in such deep mourning for his mother is excuse enough to silp quietly off without giving one's self away to the world. I simply hate to have people wonder and pity and make their comments."

Just as you like, dear," said the easy-going matron, #I will not betray you, but I think it is foolish not to acknewledge your position openly." Oh, I shall never see any one out there," said the

bride-elect, "and Henry may make a fortune in a few

Half truths, however, are very difficult to promul-Before the wedding day Mildred found that the undenied implication of his wealth had borne abundant fruits, and that it was assumed as an accepted fact that she was to exchange her palatial quarters in her uncle's home for an equally magnificent abode in Chicago. Vexed with herself for her false pride in the beginning, but not willing to create a sensation by proclaiming the facts, she let the matter go, and, absorbed in the preparation for her wedding, finally forgot all about it. troom was a charming young fellow, and the few in-timates who witnessed the quiet coremony were duly mpressed and admitted that she had not done such ad thing, after all, for herself,

Contrary to her expectations, Mildred found her installation in her little doll house great fun; the small maid was willing and clever; her husband was a de lightful companion; and she accounted the world well ost. She was not without friends either, for a cousing of her husband's, who had married a Chicago million aire, took a great faucy to her new relative, and to he Mildred confided one day how little her friends in New York knew how entirely she was living "en bour ise." "My daily dread," said the young wife, "is that some travelling friend will propose a visit to me, and whatever should I do, and how utterly stupid was to get myself into such a position."

Oddly enough, the very next day, Nemesis arrived shape of a charming little note, delicately scented with violet, and bearing the silver cipher of her most intimate crony. "We are going to San Fran cisco, dearest Mildred," wrote her friend, "and I told papa that I absolutely must see you, so he has con ted to leave me with you for a few days while he attends to some business. I need not ask you, darling if you will be glad to have me; I am simply dying to see you and your house. Do not write, as we could net et an answer, and I will be with you the day after you receive my letter. I suppose, of course, you will not mind if I bring my maid."

Mildred sat petrified. "If I only had time to write, she thought wildly, "I would tell the whole story; but to have her arrive with that disagreeable maid of hers, with her aggravating English airs, and to bring he straight into this funny little frame house with Betty for a servant, and to think of the story Madge will make out of it with that elever tongue of hers! It is quite impossible, I will go away, and Henry shall meet her at the station and tell her I have been taken

In the midst of her perplexity and genuine distress her consin-in-law stopped in her carriage. Mildred ran to her with her story. The good-hearted woman laughed heartly over the situation but came splendidly to the rescue. "The very thing has occurred to me," she explained "You know Mr. A. goes to-morrov morning to Boston and this morning I concluded rather addenly to go with him; I had just driven over to tell you. Now this is what you must do: Bring you friend to my house. Everything shall be yours for the time she stays; the servants will have full instruction and there will not be a hitch. I will make it right with Henry, who always liked a practical joke. After they have gone it will be easy enough to lose your money or make some explanation which will put you on a surer footing with your friends." Mildred protested, wavered and consented. Her husband, found the whole situation delightfully funny, was ready enough to be a nabob with a French chef for a week And so the matter was arranged, the guests were met with the A.'s roomy landan, for of course the old gentleman was not permitted to go to a hotel; and they were driven to the inxurious mansion, where Mildred met them with charming hospitality. The next morning Mr. B., her friend's father, left to inspect the farm land in which he was interested, and for couple of days the friends were together. As the sin had prophesied, there was not a single contretemps during the whole visit. But Mildred is still puzzling how to extricate herself creditably from her

The genial, happy spring brings no joy to those who date a change of habitation and have felt the necessity for the choice of another alode hanging over them like the sword of Damocles during the winter months. It is no pleasant task to spend the best part of March and April with the house agents' lists, trying to get home comforts for a limited rent. In the first place, it is best to realize at once that there is no such thing as an earthly paradise, and it is of no use to expect too much, but there are certain essentials that no mere prettiness or tasteful arrangement can com--light, ventilation and a sunny exposure It is much better to have space and air in a some unfashionable locality than to be cramped into dark and uncomfortable quarters within the fashionable pre-There is another point that is not generally known, but which some physicians say it is safer to take note of: avoid, if possible, the locality of the old watercourses which used to traverse the Island before the town was built over its entire breadth and length By studying an old map of New-York these may be easily determined and avoided. Thoroughly drained though they may be, these spots are not considered as healthy as those localities which aforetime were higher ground. Of course it is all essential to see that the plumbing is in thorough order and that every trap is in good working condition; these often become weakened by usage, and afford practically no protection against sewer gas. By all means satisfy yourself thoroughly on this point. If plumbing is carefully

attended to there is no danger.

A gentleman who bought a large house in a popular locality cut off all the upstairs plumbing, making his servants carry up the water, "as they did in the good old-fashioned days," as he expressed it. Of course if entailed the greatest inconvenience, but he was rich and could afford to indulge in any fad, and he had his way, and went into his new house feeling that he had ted his family from infection. That winter the most dreaded of all scourges, diphtheria, made its appearance, and the next year they had a visitation of scarlet fever. And so, after all, the exceptional precautions proved of no avail. It is much better, the fore, to accept the inevitable, but be progressive enough to adopt the safeguards that science provides.

The annual war between the bluefish and the mackerel which drives the bluefish ashore before their flerce antagonists is at hand. The market is alre supplied with delicious bluefish. It is said that this fish is never eaten in perfection beyond the sound of its native ocean waves. It loses flavor every moment after it is caught. One of the best ways to cook a perfectly fresh bluefish is to lard it with bacon and roast it in a brisk oven. See that the fish is thoroughly clean, and gash it at intervals of about two inches. Skewer into these gashes thin slices of the bacon. Dredge a little salt and pepper over the lay it on its side on a well-greased roasting rack, and pour a little brown stock or water in the bottom of the pan. If water is used add a few drops on inice and a teaspoonful of butter and season Put the fish in a hot oven and baste it with the pan every ten minutes while it is roasting.

brown on both sides and the bacon be crisped into little brown rolls. Serve it with a garnish of water cress, grated horseradish or lemon quarters, and a maltre d'hotel or tomato sauce.

There are a great many preparations for removing freckles recommended from time to time. All of these are more or less powerful. Any intelligent physician however, will tell you that anything of sufficient power to remove freekles will also produce a sear, as the coloration which produces a freckle is in the lower layer of the skin, and the other layers must be eaten away by the acid before it is reached. It is about time that sensible women should cease experimenting with corrosive sublimste and other dangerou drugs in order to remove what is at worst but a trifling imperfection and far less objectionable than an ugly scar. There are some cases where these "kisses of the sun" are positively attractive,

These who carve in wood are apt to undervalue the somewhat mechanical productions of the scroll saw.



but that artistic and good work can be done by simply sawing the pattern out may be proved by this little sketch of a cabinet made by a clever amateur in his



own workshop. The ornamented panels were after ward gilded and the whole effect was exceedingly good.



The patterns of the two principal panels, which are here given, may be enlarged to suit the size required.

Now is the season of wallflowers, when the plants are brought out of the greenhouses, placed by the walks in old gardens and allowed to unfold their marvellously rich faint perfume on the air. Like the fragrance of blossoming orchards, it comes and goes. What is more delightful than an old garden at this fragrant violets and pansy beds, and its walks bordered with sweet box. The rich brown soil itself seems filled with the sweetness of the flowers yet to be. In our eager hunt for gaudy new hybrids there is dange that wallflowers will be driven out of our markets. Already the brown and gold blotched single blosoms, which are far more fragrant than the double varieties, are scarce. A bed of small plants started early in the winter in a living room or green house, if they have attained good size, will bloom th next summer. These plants are somewhat rich feeders and like abundance of vegetable mould. They are half-hardy biennials, which means that they need greenhouse protection in this climate in winter. Plants raised from seed sown now will not come into bloom till next spring. The old blotched variety of single wallflower is known by the sangulnary name of the wallflower" by gardeners. A package of

the seed costs 5 cents. In and about the suburbs the ground fairly bristles this spring with little painted boards indicating real estate divisions. On these appears in large letters the word "Sold." "That refers to the purchaser, I should say," said Sparrowgrass, who had not found a country

life all his fancy painted it. "The most delicious soup, I ever tasted bar none, said an epicure, "was a concoction that in Scotland they call 'Hotch-Potch.' It was served to me by a assie with lint-white locks, quite guiltless of such superfluous luxuries as shoes and stockings. As greedily ladled out every drop of the delicious stuff wo fat porkers watched me with sympathetic interest. 'Hoot awa, piggies,' said my fair Hebe, as she stood guard until I had finished my repast, 'dinna interfere with the gentleman.' That I had tramped eighteen miles that morning over the heather may per taps account for my extraordinarily keen relish, but It was certainly excellent in itself, for the dame gave me a list of its ingredients, and my wife gives it to me once in awhile. Anglicized, the recipe runs as fol-lows: 'Cut two pounds of fresh snag mutton into small pieces; put them into a stewpan with three quarts of cold water and a tablespoonful of salt; set t upon the fire and cook very slowly, letting it sim mer and keeping it well skimmed. After it has sim mered an hour, add a large carrot, two turnips, two large onions, all cut in small pieces, and two heads of cabbage lettuce. Let the whole simmer until tender and serve it with the various ingredients.

"I knew 'hotch-potch' was an old term in law," went on the gentleman, "and liking my soup so much, I had the curiosity to look it up. When undivided property is brought into the common fund it is called 'hotch-potch' and an old writer on law says, 'It seemeth that this word is also used as a pudding, in a pudding is not put commonly one thing alone, but thing with other things together."

There are many persons who are now getting ready for a European trip of a few months, and these would doubtless like to carry with them as few impediments as possible in the way of baggage. It should be re membered that sixty pounds to each person is the limit by most European railroads of baggage carried free. Where it is desirable to limit the baggage to something near this amount, the entire totlet strictly necessary for any extended trip may be carried in steamer trunk of the regulation size (28 inches long, 18 inches wide, and 14 high), a shawl strap and a tourist's bag depending from a strap across the shoulder. It is easy to get laundry work done at short notice at most European hotels, therefore it is not necessary to take a great number of changes of nderwear. A lady may travel comfortably with four to six changes of cambric underwear, and four flannel vests, two of heavy weight and two lighter weight, and warm balmoral of quilted silk or of camel's-hair wool, and a lighter one of glace silk or alpaca. If the traveller is in the habit of wearing warm linit draw ers, it will not be necessary to add any flannel skirts to the list, as it is the tendency now to lighten the number of skirts worn. The flannel underskirt is never a very convenient garment, and is practically abanby the majority of women. As a matter of actual fact, for pedestrian use and travelling a great many women wear no skirt under the dress skirt, but adopt riding-habit tights and leggings buttoned over the knees. This gives them perfect freedom of mo-

tion. All the gowns strictly essential for a long trip are a warm travelling dress of some wool material, and one of India silk for warm days. A black silk, slightly when riding at your fence, never be of two minds; mere stockings should be provided.

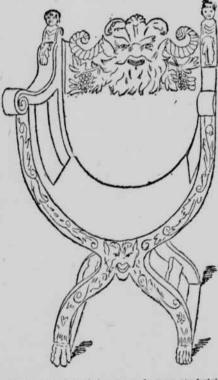
The most convenient dressing case for travelling is a flexible one that can be rolled up and screened in some convenient place in the stateroom. It should contain sponges, brushes, combs and soap leaves. The use of soap leaves does away with the necessity of of toilet soap, and may be kept in the case in a as his boofs touch the ground, and the invariable rule little chamois book made at home and decorated as is to sit close. fancifully and daintily as you please. A small supply of wax candles and matches will be found very conrenient. A dressing sacque of flannel and one of Japanese towelling or any suitable material complete this outfit. This may seem a meagre array of clothing for a long tour, but it is certainly all that is strictly essential, and after a little experience with railroad and hotel porters in Europe a sensible woman s quite content to get along with the essentials when she is contemplating a tour merely for the pleasure of travel. Experienced travellers do not need a courier, but some such personage is necessary where ose composing the party are not acquainted with European customs and requirements. Unfortunately a good many couriers are veritable rascals, therefore it is always best to have such a personage selected by some one who knows him to be trustworthy and experienced. Pages could be filled with the woes and amusing experiences of parties who have been carried about Europe by couriers; who took them where they did not want to go and refused to take them where they did, and in all cases swindled them outrageously.

It is advisable for any one travelling in Europe take a passport, though this is not always done and international regulations do not require it. however, a credential and identification that will be of positive value in case of possible disturbances. Good wholesome living, as is generally known, is cheaper in Germany than in France. The pleasantest way for a person making a prolonged stay in England is to take lodgings and hire the cooking done. It is difficult to get board for a short time at a pension on the Continent, though it is much cheaper than at a hotel, and if you are making a prolonged stay, it is much better to do so.

Any one owning the tiniest plot of ground may have two delightful possessions at a minimum of cost. We have always recommended and described the progressive bulb garden, where year after year crocuses, hyacinths and tulips come up in delicious rotation. Our next suggestion is that you prepare this spring a violet frame, where next winter from January to March you can gather every day a few flowers, which will give he atmosphere of your chief living-room that most delicate of all perfumes which can only be obtained from freshly picked violets. A very few of them gathered directly from the bed and placed in water are sufficient to fill the room with odor. Wherein lies the supreme attraction of this otherwise unnoticeable flower it is not difficult to say, and that it is the favo ite par excellence among the floral beauties is an es tablished fact, although even in sweetness other flower may excel it, and certainly in beauty it cannot vie with a host of others. Success in violet flowering in the winter entirely depends upon the attention which is given during the growing season. Sweet single riolets have come greatly into favor of late years, and also white double ones, as well as the well-known Parma and Russian varieties, which are respectively light and dark, but both large, double specimens and very sweet. There is a very free flowering white violet which has been a great favorite this winter. Any florist doubtless could give the name. Choose short runners with a crown of leaves. It is a very good plan to go into the numeryman's garden and choose cour own plants. Of course the first thing to do is to prepare your bed, where the nurslings may grow and prosper until it is time to remove them to their winter marters. This should be well dug and prepared with leaf mould and rich garden soil that has already been used and well fertilized. The situa-tion should be moist and cool. Set the young plants in rows a foot apart, one-half a foot from each other. As soon as they begin to grow freely they must be kept perfectly clear of weeds and have plenty

About August "runners" will appear and must b at once nipped off, or the plants will become too ex-hausted to produce flowers later on. One or two runers may, however, be allowed to each plant for future stock; these should be pegged down and by autum they will have grown into sturdy little plants. In September prepare your frames. These are filled with manure or leaves to give a gentle bottom heat on which a layer of soil is placed, the whole being deep enough to bring the plants within a few inches of the class. The clumps are then lifted, with as little distogether in the frame, allowing room for the rooted runners which make the new plantation for the suc-

The carved walnut furniture which comes from Venice is especially attractive to carlo hunters. The massive hall chair illustrated is an example of the criss-cross style of seat known as a "Savonarola chair. The austere style of the chair in this instance has been relieved by ornate carvings in renalssance style. The amoritii mounted on the back, on either side, are in pure Italian fashion, though they hardly seem in keeping with this severe style, looking better suited to a often substituted. The mask of Pan is a grotesque carving frequently used in Venetian carvings, who heathen mythology and churchly figures are sometime mingled in an odd sort of jumble. One meets th igures of all the heathen deities in these carvings, i close association with the lion of St. Mark holding the open Scriptures before him in dogmatic attitude.



These criss-cross chairs are made more comfortable for library use by the addition of a movable cushion of brocade or leather.

Now that "hunting" seems to be a part of the curriculum of a fashionable young man or young woman, whether it be in pursuit of fox or anise bug, a few hints may help the novices. Of course it is premised that the neophyte in hunting is an adept in riding, otherwise it would be worse than folly to try "cross-country" riding; for although considerable progress may be made in seat and hands within the four walls of a good riding school, nothing but actual horsemanship is adapted to the ever-varying conditions and different situations to be met with in single day's hunting. Every field may differ character; a ploughed bit of ground, a stony meade Every field may differ in a marshy bog, and every variety may be met with, and each requires a different method, and nearly every horse a different handling. In fact, having what is called "good hands" is a sine qua non, and, it is a qualification very hard to define. with "good hands " never uses more force than is necessary to accomplish his purpose; he does not in the least depend upon his reins for re-taining his seat, he does not pull his horse's mouth, thus making him afraid to work up to his bit; and besides this, moreover, there is an unaccountable something about "good handling" that cannot be described. Pullers appear to renounce pulling, and refusers take to jumping;

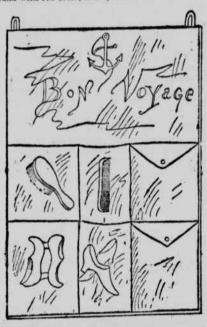
trimmed with jet, is a useful dress also for occasions if you decide to ride at it-go; hesitation will cause requiring a little fuller toilet. A travelling ulster of the best horse to refuse, and it is often dangerous. soft, warm cloth and a light shoulder-wrap are all the The pace at which a hunter should be ridden at his wraps necessary, though an extra-heavy winter ulster is useful on shipboard. A good steamer rug is neces. With ordinary horses it is a good general rule to ride With ordinary horses it is a good general rule to ride sary, and so are a warm flannel wrapper to wear over at fences of all descriptions as slowly as the nature the nightgown and a pair of bedside slippers. Two of the obstacle admits. A grass country and low pair of travelling boots with silk or cotton and cash- fences, of course, admit of faster riding. When a horse is jumping, the onegsecond that he is on his hind legs the rider should lean forward, if he is an adept enough to act on instinct, as it were; for this position is so momentary, and the "last out" of the hind legs in the spring is so powerful, that it is best for a novice not to lean forward at all, because of the packing up a wet piece of totlet soap, a single leaf being just sufficient for use at a time. Such leaves can be obtained at any large druggist's in nice qualities to render the horse good assistance with the bridle

A pretty evening dress is of pale-blue velvet, with a low neck and long sleeves. The body is crossed over the bust and is filled in with white chiffon to



form the round cut of the neck. The waist is finished with jacket flaps, and the skirt is of white brocade with a velvet train.

an ocean voyage is a hanging travelling bag like the Made of unbleached muslin and bound with red braid, it may also be embroidered with



red working-cotton with divers appropri It is an excellent plan to take a paper of tacks and a hammer with you, so that you may at once hang all you can upon the wall within easy reach.

implies thorough knowledge of three important arts of the pastry cook-the boiling of syrups, the preparation of puff paste, and the preparation of boiled paste. To make a good-sized "gateau," take half a cup of inches in diameter. Lay it on a fin baking-plate about ten inches in diameter, in order to give space for it to swell when it is baked. Measure out an ounce of outier, a gill of milk and three ounces of flour for a boiled paste. Put the milk and butter over the fire n a saucepan. When the mixture botls, stir in the our. Stir briskly with a wooden spoon till it is a firm, smooth mass; add a teaspoonful of sugar and mix again. Let the paste cool a little, then stir in an egg; it will take a good stirring to mix it in well. When it is mixed, add another egg and then another, and beat smooth. Take a rubber pastry and fit a ti tube about half an inch across in it. Fill it with the bolled paste, and press the paste out to form a borde around the circle of puif paste on the baking-tin, thus naking the gateau shell. Press out twenty-four balls of the boiled paste from the remainder, placing them an inch apart on a tin baking-pan. Egg over the surface of the little balls and of the border lightly with a brush dipped in beaten egg. Bake the gateau shell about twenty-five minutes and the balls of boiled paste about twelve minutes in a quick oven.

Remove the paste to the table and let it cool in the pan it is baked in, while you prepare the fruit Iwo fine thin-skinned Valencia or Catania oranges parated into lobes and twenty-four Malaga grape will be sufficient for decoration. If you wish you can use as substitutes candied cherries or limes or fresh fruit of any kind not too soft to be glazed. Strawperries and other berries will not stand the process and no fruit with the skin broken so the julce can run out and mix with the syrup can be successfully enclosed in a transparent coat of sugar. Malaga grapes and orange lobes, protected as they are by a tough skin, are good things for an amateur to begin with in glaze. They make a very orimmental and delicious gateau

orange lobes, protested as they are by a tough skin, are good things for an amateur to begin with in glaze. They make a very oranmental and delicious gateau decoration.

It is not difficult to acquire skill in glazing fruit, but it requires perfect accuracy; a wrong movement will ruin everything. The most important knowledge for a confectioner to acquire is a knowledge of sugar boiling. No exact rule can be given for this; the worder must be guided largely by the condition of the syrap from time to time. To make a syrap, but in a bright pan one pound of granulated sugar and half a pint of cold water. Fut the mixture on a hot stove, when it boils add four drops of femon juce. Let the syrup boil ten or fifteen minutes. At the end of this time test it by dipping the fingers and thumb in ico-water and taking a drop from the point of a skewer between them. If the drop forms a thread when the thumb and singer are parted, the syrup has reached what is known us the "second degree" after five minutes more boiling it will probably be boiled to "the tail," when a drop taken between the floger and thumb and rolled will form a cream ball. The syrup must now be watched and tested several times, with a skewer dipped in lee-water plunged quickly in the boiling sucar and then again in lee-water. If the surgar must now be watched and tested several times, with a skewer dipped in lee-water plunged quickly in the boiling sucar and then again in lee-water. If the surgar mathering to the skewer be hard and brittle, the syrup is done and must be set a moment in a pan of ice-water, to prevent it from cooking to a caramel. A certain test of the sugar is to inste it on the skewer. It must not be stickly in the least, but a brittle candy. This is the sixth stage; in another moment, if not removed, it will be a caramel. After cooling the syrup to stop its cooking farther, put it back on the fire, setting the saucepan it is in within a pan of ice-water, to prevent it from cooking to a caramel. He was a part of the sprape sendy in a dish an

THE WIFE'S ART.

LETTERS TO A YOUNG HOUSEKEEPER.

SOMETHING ABOUT SOUPS-THE BEST OF THEIR

KIND. (By Mrs. Bayard Taylor.)

Copyright; 1891 . By The Tribune Association. You understand that it is not my intention to write for you a regular cook-book. After becoming familiar with the spirit of the art of cookery, you will continue-after the beginning you have made-to teach

yourself far better than any one else could do it. To be able to select the soup best suited for the day it is well to distinguish between them under three different heads: Soups made of preparations of cereals; those made of vegetables, and those made from animal substances. Fish soups, although properly encluded in the latter class, I will leave out for the

For the first kind of soups we have chiefly wheat flour, farina, barley, sago, rice, vermicelli. These are rich in starch, which belongs to the carbohydrates,

Abuminoids. Fats. Carbohydrates. Wheat flour. 10 per cent. 1 per cent. 75.2 per cent. Farina. 10 per cent. 1 per cent. 75.2 per cent. Vermicelli. 9 per cent. 0.5 per cent. 76.5 per cent. Rice 8 per cent. 1 per cent. 76.5 per cent. To per cent. 76.5 per cent. Of the vegetables as nutrients there is not much to say, their value as such ranking rather low, with the execution of divide reas beans and lentils. These the exception of dried peas, beans and lentils. Thes three are valuable, as the following shows:

Albuminoids.
28 per cent. 2 per cent. 52 per cent.
29 per cent. 2 per cent. 52.3 per cent.
25.5 per cent. 2 per cent. 54 per cent. But valuable as they are thy require good digestive capacity, and therefore may be kept in reserve, while preference is given to the more delicate although less nutritious vegetables for soups.

The third kind of soups-those consisting of animal substances-are the most nourishing if made of chopped meat, such as beef, venison, chicken, pigeon, game, sweetbread, call's brain, etc.

Of each of these three kinds of soups you may borrow for the other two. You can add, for instance, vegetables to the cereal products; or animal matter to a vegetable soup; or you may mix ingredients belong-ing to all three classes of soups. Only take care that substance is in harmony with the other, and that the whole is agreeable to the eye as well as to the

To begin with the starchy matters, it is a safe rule to take a tablespoonful for each person of either farina, barley, rice, etc. They are added to the boiling liquor while stirring to prevent the forming of lumps. Boll As to time, farina takes about fifteen minutes gently. to get done; sago, about five minutes, or until clear; barley, from one to two hours to get properly cooked. Rice takes about half an hour in soup. It has to be washed and scalded beforehand. Vermicelli, according to thickness, takes from five to forty minutes to get

Before I begin to give you some specified recipes for soups, I will remark that I always mean them for three persons, unless differently stated. I begin with

FLOUR SOUP .- Take butter, one and a half ounces (or size of small egg); melt, and stir into it two table-spoonfuls of flour. When bubbling up add little by little one and a half pints of broth, stirring until quite smooth; add one teaspoonful of minced pareley and one egg beaten up in two tablespoonfuls of thick cream. Salt to taste. To this soup as well as to those following you can

make additions of cauliflower, green peas, asparagus, if they happen to be handy, or whatever else you see fit. Remember also the proportions mentioned before and apply them to the following recipe also. This nch origin: VELVETY SOUP (Potage Veloute) .- Take pearl

sago (the best), stir it into your boiling broth, and cook until clear; add one yolk for each person (two will do for three persons), beat it up with cream. Salt to taste. If you have mutton for the foundation of your

soup, rice or barley will be best to use. Take rather more than usual of the soup vegetables for this broth, especially celery root and leaves; also a clove, a bay leaf, and a few pepper seeds. BARLEY SOUP .- Take pearl barley; stir into boil-

ing water-nearly one pint to three tablespoonfuls-to which add a small piece of butter, a little salt, and turnip-rooted celery cut into small dice; cook gently (covered up) for about two hours, seeing that the barley gradually takes up all the water, but do not let it get dry. When done add your broth to it; let come to a botl, and serve over one or two eggs beaten up with cream or milk.

A very good and showy soup is the following: SOUP WITH MOULDED RICE.—Have a first-rate beef-broth, amber-colored and clear. Take of rice, well washed and scalded, six ounces; of butter, three well washed and scatted, at one counces; put into one quart of boiling broth, which may be of inferior quality (water will do also); see for half an hour; then set uncovered in a hot place until all the liquid left is evaporated, when you empty the rice into a deep mould. Press it down to have it take the shape of the mould. Set it in a moderately warm place for a while, and when ready to serve turthe rice out of the mould on a hot plate. Dust all over it some grated Parmesan cheese. Or have the cheese handed around separately, and pour over the rice some melted crayfish butter, garnishing its base or not with either shrimps, crayfish tails, buttonhold mushrooms or forcemeat balls, or with all of these. Have the rice handed around with each plate of broth from the tureen. It is rice enough for six persons Of the vegetable soups I will select some typical mes, leaving it to you to vary and improve.

JULIENNE SOUP .- Take one carrot, a quarte a white turnip, a quarter of a celery-root, haif a parsnip, one small leek, about four leaves of a head of ettuce and a quarter of the tender inside of a head of Savoy cabbage. Cut all this in narrow strips, about two inches long, stew for half an hour in one ounce of butter, but see that it does not get brown or stick Then add one quart of good, clear to the vessel. broth and boil the vegetables in it gently for one hour. According to the season, you may add to the foregoing vegetables some heads of asparagus, tender green peas or stringbeans, cooked separately. Ob-serve that this soup, after adding the broth to the vegetables done in butter, has to boil very gently to prevent the broth from getting cloudy. Serve with this soup some browned bread, or, if preferred, serve it over some boiled rice. A heaped tablespoonful of the latter will be sufficient for the above quantity of soup.

There is a general belief that herbs eaten in springtime are especially wholesome. The following recipe, taking this into account, is termed:

EASTER SOUP .- Gather the young sprouts and leaves of wild herbs when their first shoots appear, such as dandelion, sheep's sorrel, yarrow, nettle, lady's mantle (Alchemilla vulgaris), strawberry leaves, etc. Take a handful of each; rinse repeatedly in cold water and drain in a colandar. Do not squeeze them, 1 st you lose some of their juices. Chop fine; put into some good broth, and boil gently for about half as hour. Mix butter the size of a wainut with a teaspoonful of flour and drop it into half a cup of bolling cream or milk. When cooking has dissolved it, add it to the Serve with poached eggs on top, if you like,

GREEN PEA SOUP-Take half a pint of large green peas, and a handful of both spinach leaves and (which serve as coloring-matter). Cook the latter in some weak broth until quite soft; rub them through a fine colander; put back on the fire, and let it come to a boil; add a piece of butter the size of walnut, and a kandful of small green peas cooked separately. Some roses of cauliflower may be added. An Italian soup, called Risi-pisi, consists of green peas pulped through a sieve and mixed with boiled

CARROT SOUP-Take two large carrots, one small turnip, half a celery-root, one leek; boil in water which has been salted, adding butter the size of an egg-When soft, drain and press through a colander with a potato-masher. Add this pulp to the soup-liquor.
This soup is improved by an addition of rice. The latter in combination with Savoy cabbage is excellent if the whitish inside part of a head is taken only,

and cut into fine shreds. Tomato and okra seem to have been specially designed by Nature to complement each other, the acid liquid of the one being in accordance with the glutinous and grassy insipidity of the other. In the southern states people found this out long ago, and the result has been the Gumbo soup. There are a great many varieties of recipes for this soup, most of them of an extravagant character. Okra grows readily in our gardens North, and makes a first-rate soup in combination with a "Julienne," an addition of tomato, Add the water to the sugar; boil it over a hot and a bunch of thyme, sweet marjoram and parsley, the bunch being removed before serving the soup. The following is a Georgia recipe for a plain,

GUMBO SOUP-Take fresh tomatoes and okra in equal quantities, slice them; cook gently in some beef iquor for several hours; season to taste. Boil rice

separately, and serve with the soup.

The soups of the third class are made chiefly of meat

hashed very fine, and are generally called by the French term "puree." There are a great many varieties. If you mean to be economical, you will use for them remnants of meat. Trim it off the bones carefully, remove all fat and sinew, and chop it as fine as possible. The hones, of course, you will crack and add to the kettle in which the broth is simmering. Take the minced meat, toss it a few times over the fire in a little very hot butter. This is the thickening for your soup, which you may serve either white o brown, according to the meat you use. If white, you take half a cup of cream or milk, drop into it when boiling, butter and flour rubbed into a ball, cook it until dissolved and smooth; then you add the yolks of one or two eggs, beaten up. Put the hashed meat into the turcen first, then the whitening with the egg, and at last the broth, being careful to mix the whole gradually and thoroughly. Minced parsley may be added. If the soup is to be brown, take butter and flour of equal quantity, mix it in a very hot iron pan and continue stirring over the fire until evenly brown Add enough of the broth-a little at a time, and stir ring well—to make a thick brown batter; add this to the broth for your soup, let it boll up a few times, seging that it is smooth, then add your minced meat, and serve. With the white as well as the brown soup, an addition of either force-meat, bread or egg

The above gives you the generalization of this kind of very nourishing soups, to which I will add some special recipes. I begin with a soup which "Mademoiselle Francoise" (the pseudonym of a lady known in French society) invented for her frequent guest Offenbach, the composer, after his years and labors began to tell on his health:

RAW MEAT SOUP-Take a good beef broth; both in it some pearl sago; when done, add the yellow of egg mixed with a tablespoonful of tepid broth and a little grated Parmesan cheese. At the very last, when aircady in the tureen, add. whilst stirring care-fully, some raw beef free of all fat and sinew, which previously has been chopped very fine.

CHICKEN PUREE SOUP-Boil an old hen in two quarts of water with a saltspoonful of salt, the usual vegetables, one bay leaf and about six white pepperseeds. When the meat is quite tender, take it off the bones, remove the skin and tendons; chop it first very fine, then pound it to a pulp in a mortar with a little butter and six blanched almonds. Meanwhile set en to boil three cances of Carolina rice in the chicken liquor, freed of fat. When the rice is thoroughly soft, which will be in about an hour, mix with it the chicken pulp, and rub the whole through a hair-sieve. This soup must have the consistency of thick cream If too thick, add some handy soup liquor, or water, or milk. You may also add some yellow of egg, but it would change the color, which ought to be white. If you wish this soup to be particularly nice, take merely the white meat for the thickening, separating it from the dark meat, and using the latter for some forcement balls. The above is sufficient for from six to eight

GAME PUREE SOUP-Take the bones and meat any cooked game, also the heads, necks and giblets of the same; stew in plenty of water, with a thin slice of fat bacon, an onion, haif a small carrot, one bay leaf and a few black pepperseeds. When quite soft remove the meat to a chopping bowl and allow the rest to stew awhile longer. Chop the meat, then pound it to a pulp in a mortar. Brown a scant tablespoonful of flour in butter the size of a walnut; add it to the liquor which you strain off the bones, then add the pounded meat, and as much more broth (or water) necessary to give to your soup the proper consistency. Rub the whole through a hair sleve and serve browned slices of bread.

SWEETMEAT SOUP-Blanch and skin one sweetbread; then stew it gently in slightly salted water, with a small piece of butter and one onion, until done, which will be in about fifteen minutes. Take the sweetbread out of the liquor and cut it into small dice. Remove the onion and stir into the liquor one tablespoon-ful of flour previously mixed with half a cupful of milk. When quite smooth add some broth (of veal, if handy), let it boil for several minutes, stirring all the while. Add the sweetbread and then the yolk of an egg mixed with a tablespoonful of cream. This is an excellent soup for invalids.

To conclude this long lesson on soups, I want to give you for your edification—play after work—a sample of what our forefathers considered a fine soup. An Eng. lish manuscript of the fifteenth century has the fol lowing recipe:

Take powdered rice and cook with milk of almond until thick; take also gizzards of capons or hens, pound them in a mortar, mix with the former, put the whole into a pot, adding powdered cinnamon and cloves and dust some sandalwood over the whole. Might this be the progenitor of our chicken-pure soup? I leave it for you to solve.

MAKING GOOD CARE.

SOME WISE SUGGESTIONS.

It has sometimes seemed as if cake-baking might be classed among the lost arts, there is so much tough, flavorless or over-spiced hard cake. When properly made, a loaf-cake should be of extremely delicate conflavor. It is therefore particularly pleasant to watch the "demonstration less one" in cake-baking now being given in the department for the sale of household goods at the store of H. O'Neill, Sixth-ave, and Twentieth-st. The lessons given are in loaf cakes and layer cakes of various kinds. These are baked in Mrs. Van Dusen's new cake moulds, by means of which all cake is inverted and cooled like angel cake, and baked without greasing the pan or using paper. Slides are placed at two opposite sides of these pans, and extended beyond the rim, so that a current of cold air passes under the cake as well as over it when it is inverted. When thus cooled, by hanging the pan, the cake stretches out and is lighter, and a more tender cake with less flour can be made. After the cake is cooled, the slides are removed, and a flat pa'let knife, or any other flat knife, is slid under the cake, and it is lightly lifted out of the pan and forms an even, handsome loaf.

It is interesting to watch these cake-bakers, wh

have brought their business to perfection. Angel cake is always a favorite cake, but it is quite likely to be dry and tough. "It is very easy," said Mrs. Van Dusen yesterday at her lesson, "to make this cake tough if you use any of the rapid egg-heaters. They beat the whites of the eggs till they are tough and perfectly worthless for cake or anything else. any simple whip I can get. This four-cent whip is excellent. I am careful to take long, rapid strokes, and if the eggs are cold and fresh, they are soon beaten to a firm, stiff froth of rather open texture, which is the best for cake. I use the whites of nine large eggs or of ten smaller ones for a good-sized angel cake. I add half w teaspoonful of cream-tartar to the whitee of the eggs when they are partly beaten, and then lighter. The next step is to add a cup and a quarter of granulated sugar. For measuring the sugar I use a cup carefully marked off in quarters. I stir the sugar with a silver tablespoon very lightly into the whites, and add a cup of flour that has been sifted four or five times to make it light. I stir the flour in quickly and carefully, being careful to fold it in and not to stir the cake with the usual circular motion, which would break down the whites of the eggs. I am also careful not to stir it long, as that would be certain to make the cake tough. I put the cake batter in the pan, quickly spreading it off evenly on top and set it at once in the oven, and I feel as certain of the result as we can of any human effort. It is always the same because I do not vary the process. I use a teaspoonful of vanilla to flavor the cake, or a little bitter almonds. I always use pastry I cannot make good cake with bread flour, though there is considerable difficulty in getting good pastry flour in New-York and Brooklyn. When I use baking-powder in cake, I sift the flour once, measure it, and sift the baking-powder with it two or three times to mix it thoroughly. Our gold loaf is very popular. We bake as you see in shallow pans. To make it I use the yolks of eight eggs, one cup of sugar, a scant half-cup of butter, half a cup of sweet milk and one and a half cups of pastry flour. the butter and sugar, using this narrow wooden spoon-a spatula, I believe the French cooks call it. When the butter is well creamed, beat the yolks with any patent beater (it cannot hurt them), and stir them in; then add the milk and stir hard, still using the spatula. Add the flour and baking powder and stir the batter hard again. I bake all my cake in a moderate oven that will allow the cake to rise before it begins to brown. After the cake is risen the heat of the oven should be increased and the cake baked till done. If the oven is too hot and the cake begins to brown before it has risen, put a pan of cold water in the oven till the cake has risen. If the water should begin to steam before the cake rises, however, replace it by another pan of cold water. We like to put a boiled white leing or one of chocolate on our gold cakes. We make our boiled icing with a cup of granulated sugar,

Add the water to the sugar; boil it over a hot fire till

it forms a long thread from the spoon when a spoonful

is lifted up. Beat the whites of the eggs stiff just before

is lifted up. Beat the water of the cags and part can the sugar is boiled. After the sugar is boiled properly turn it carefully in a stream into the beaten whites and stir the mixture rapidly for thirty seconds; then put in a beater and beat the mixture ill creamy. When cooled enough to spread, put it on the cake. To make a chocolate dressing, stir a half-cup of scraped chocolate into this boiled icing when it is hot."